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INSTRUCTION MANUAL

Please read all instructions carefully before using*

Dear Customer,

Thank you for choosing BOSS Hand Blender, of which you are now the proud owner.

Being the inventors of Hand Blender in India in 1985, BOSS Hand Blender enable the users to quickly blend larger quantity of ingredients. It is ergonomically designed for a better grip along with powerful motor, which consumes very less power, to offer you the best of services. Make tasty shakes or whip cream or a dip for any dish that you are planning to cook for your family with much ease.

Please read and follow all the instructions given in this user manual carefully, prior to using your BOSS Hand Blender, to get the best result and trouble free operation.

With Best Wishes,

BOSS°



Technical Specification :

HOUSEHOLD ELECTRIC KITCHEN MACHINES- SAFETY REQUIREMENTS; HAND-HELD BLENDER, RATED INPUT POWER 100 WATTS UP TO AND INCLUDING 450 WATTS, RATED VOLTAGE 230 V, CLASS OF APPLIANCE: CLASS II, INSULATION CLASS F, DEGREE OF PROTECTION IPX0.



Important

Please read the following instructions carefully before using the Hand Blender.

- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility or call our customer service number for information on examination, repair, or adjustment.
- Always unplug the appliance from the mains before you assemble, disassemble, clean or make adjustments to any of the accessories. Do not leave Hand Blender unattended while it is operating.
- 3. To protect against fire, electric shock & personal injury do not immerse the cord, plus or motor unit in water or any other liquid. Only use a moist cloth to clean the motor unit.
- 4. Do not use accessories not recommended by the manufacturer as there is a danger of fire, electric shock or personal injury.
- 5. Do not place on or near a hot gas or electric burner or in a heated oven. Do not use Hand Blender in saucepan directly on stove top. Remove Pan from the flame before using your Hand Blender.
- 6. Do not allow liquids to go above the blender shaft(into the motor unit)
- 7. Don't let rotating blades touch the mains. Take Care when handling blades as they are very sharp.
- 8. If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blades during the operation to reduce the risk of injury to persons and/or damage to the Hand Blender.
- 10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 11. Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- 12. This appliance is intended for household use only.

How To Use Your BOSS Hand Blender

The hand blender is intended for blending liquids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes, for making baby food etc.

- Before first use wash the parts that come into contact with food using soapy water, rinse in clean water & wipe with dry cloth. Take care not to wet the motor unit. Check the voltage on rating plate do match your house electric supply.
- 2. Press the on/off button or the turbo speed button to switch on the appliance. When you use the on/off button, you can adjust the speed with the speed selector. The higher the speed, the shorter the processing time required. When you use the turbo speed button, the appliance operates at maximum speed. In this case, you cannot adjust the speed with the speed selector.
- 3. Move the appliance slowly up and down and in circles to blend the ingredient.
- 4. Unplug the Hand Blender before changing or cleaning any accessories.

Hints For Smooth Blending :

- 1. Hard food such as raw vegetables should be cut into small pieces. Let hot ingredients cool down before you chop them, blend them or pour them into the beaker
- 2. When mixing liquids, use a tall container or make small quantities at a time to reduce spillage.
- 3. Do not overload the appliance by putting in too much food. Switch off the blender and allow the motor to cool down.



The hand blender is intended for :

- blending liquids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks & shakes.
- mixing soft ingredients, e.g. cake cream
- pureeing cooked ingredients, e.g. for making baby food.
- 1. Attach the blender bar to the motor unit (Fig.2).
- 2. Put the ingredients in the measuring jar.
- 3. Immerse the blade guard completely in the ingredients (Fig.3).
- 4. Pressing the slow or high speed button to switch on the appliance (Fig.4).
- 5. Move the appliance slowly up and down and in circles to blend the ingredient.





Note : Note : The chopper is intended for chopping ingredients such as nuts, hard cheese, cabbage, herbs, dry bread etc.

Attention : The blades are very sharp! So be very careful when handling the blade unit. Especially be careful when you remove the blade from the chopper bowl, when you empty chopper bowl and during cleaning.

- 1. Put the chopper blade unit in the chopper bowl (Fig. 5)
- 2. Put the ingredients in the chopper bowl.
- 3. Put the coupling unit on the chopper bowl (Fig. 6)
- 4. Fit the motor unit onto the chopper bowl (Fig. 7)
- 5 Press the slow or high speed button to switch the appliance on. If the ingredients stick to the wall of the chopper bowl, loosen them by adding liquid or using a spatula.

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Care & Maintenance Of The Hand Blender

- 1. Unplug unit and store in a clean, dry place. Never wrap wire tightly around the appliance. Do not put any stress on the wire where it enters the unit as it could cause the wire to fray and break.
- 2. Do not use the blender continuously for more than 3 minutes.
- 3. Clean the appliance after every use. Unplug the wire and rinse the guard and blade under running water. Ensure water doesn't enter the motor part while cleaning the blade.
- 4. To keep the blender clean from oily or small particle matter, immerse the blender rod in jar/bowl of soap water and turn it on at Slow Speed.
- 5. Clean the measuring jar, in the dishwasher or in warm water with some washingup liquid.
- 6. Put a drop of edible oil at shaft once a month or if blender is not used for long time.

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